

FEBRUARY 10, 1951

THE NATIONAL

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

STACK

*Afral*

**CURE**

**"HONEY SWEET" SUGAR CURE—**

**CONTAINS THE NECESSARY AMOUNT OF  
ESPECIALLY PREPARED SUGAR, AND NO SALT**

- ★ MOST UNUSUAL COLOR
- ★ FINE, SWEET FLAVOR
- ★ LONGEST PRESERVATION

**OF CURED SAUSAGE AND S. P. MEAT**

Manufacturers of Binders, Seasonings, Dry and Liquid  
Seasoning Compounds

# AFRAL

**C O R P O R A T I O N**

**1723 SOUTH HALSTED STREET, CHICAGO 5, ILLINOIS**



# THE BEST-KNOWN NAME

for over 80 years... 1st in the field

BUFFALO sausage-making machinery has a reputation based on four generations of experience and faithful service. Sausage makers buy Buffalo equipment with complete confidence because they know it is unexcelled in design, construction, operating efficiency and dependability.

**JOHN E. SMITH'S SONS CO.** 50 BROADWAY, BUFFALO 3, N. Y.  
Sales and Service Offices in Principal Cities



**SILENT CUTTERS**—Special analysis steel blades with sheer draw-cut design provide the cleanest and coolest of cutting actions. Self-emptying device is a sanitary, time-saving, safety feature. V-belt drive... smooth turning bowl. All parts ruggedly built for long life. Capacities from 20 to 800 pounds.

**BEST  
BUY**

**Buffalo  
QUALITY  
SAUSAGE  
MACHINERY**



## *Why Buffalo is the Best Buy Anytime...*

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL  
COUPON**  
or write for  
Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- |                                  |   |
|----------------------------------|---|
| <input type="checkbox"/> Cutter  | <input type="checkbox"/> Casing Applier     |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber     |
| <input type="checkbox"/> Mixer   | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smoke Master       |

☐ Combination of Special Purpose Equipment

Name \_\_\_\_\_  
Company \_\_\_\_\_  
Address \_\_\_\_\_  
City and State \_\_\_\_\_



EXTRACTIVE CHEMISTRY COMPOSES

## *a Symphony of Flavor*

### ROYAL SOLUBLE SEASONINGS

At last! . . . the potency, purity and uniformity of spice flavors are no longer subject to the discordant whims of nature. Griffith's newly developed extraction process\* removes "false" flavor elements . . . recaptures vital flavor undertones . . . and sets a new high standard of symphonic flavor quality in ROYAL SOLUBLE SEASONINGS.

Never have you or your customers tasted such *true* spice flavors—never, if you've used soluble spice made from ordinary "complete" extractions! PEPPERROYAL or your special blend of ROYAL SOLUBLE SEASONINGS will give your products an exceptional flavor appeal that will sell and resell more new customers, because Griffith's revolutionary process\* of extraction assures uniform *true* flavor, year in year out.

A trial will be a revelation. Write today.

\*Patents Applied for

For all pork curing—sausage, hams, bacon, picnics—use Prague Powder to accelerate full bloom of flavor and lasting color. U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.



The  
**GRIFFITH**  
**LABORATORIES, Inc.**

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.



BEEF FOREQUARTERS  
WITH "ARKSAFE" COVERS

## "ARKSAFE" MEAT COVERS

Meat is sold by its appearance—protect it. Keep meat clean—save money—satisfy customers.

The waxed surface of "Arksafe" meat covers preserves the fresh look of your meat, resists absorption of meat moisture and thus prevents excessive shrinkage. Sanitation is positively assured!

The crinkle finish of "Arksafe" meat covers creates many small pockets of low temperature air to lie between the cover and the meat. This air insulation helps to "retain the chill" when meat is taken from the cooler. Consequently there is no souring or formation of objectionable odors due to sweating.

Each Arkell Packing House item is the result of continuous experimentation and development to produce the most efficient product for each individual use.

Without obligation, write for samples, prices and further information regarding your specific requirements.

**ARKELL SAFETY BAG COMPANY**

10 EAST 40th STREET, NEW YORK 16, N. Y.  
6345 WEST 65th STREET, CHICAGO 38, ILL.

THE NATIONAL

# Provisioner

VOLUME 124

FEBRUARY 10, 1951

NUMBER 6

## Contents

OPS Imposes Slaughter Controls.....
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## This truck packs more profit in meat deliveries

**Breakdowns** are mighty costly when you count on dependable, low-cost delivery to get your meats where the profits start.

That's why *more and more* operators have International Trucks working for them. They know they can depend on Internationals to come through even when the going is toughest. More miles of trouble-free performance with Internationals on the job mean better service, more profit.

### **Every new International Truck is heavy-duty engineered for extra stamina**

Every new International is heavy-duty engineered for extra toughness.

This means that extra stamina is built into every truck part. You can depend on trouble-free performance and longer truck life. It's the big reason why Internationals have been first in heavy-duty truck sales for 18 straight years. But that's not all . . .

### **Every new International gives drivers a new kind of comfort**

Drivers helped design the new Comfo-Vision Cab,

model for model "the roomiest cab on the road." After you take a ride in it, you'll be glad they did.

You get more head room, leg room, and foot room in the easy-riding, "roomiest cab on the road." You get road-commanding, full-front visibility through the one-piece, curved Sweepsight windshield. You get a fully adjustable seat with "posturized" cushions.

And when you slip behind the wheel, you'll find a new ease of handling. Super-steering and Super-maneuverability give you more positive control from a more comfortable position and enable you to turn in the shortest practical circles.

### **See for yourself NOW**



Always better... **IN ARMOUR NATURAL CASINGS!**



Yes, you'll certainly notice the difference in your  
sausage when you use *Armour Natural Casings*.  
Why? Because every Armour Casing is inspected  
and graded - tested for its quality. And they're uniform  
in size, shape and texture. Come in a wide variety  
to fit all your needs. Try them - your sausage is  
always better in *Armour Natural Casings*!

**ARMOUR**  
**AND COMPANY**

Casings Division • Chicago 9, Illinois

# Smokers Wise... Aluminize...

## with Wear-Ever Aluminum Smoke Sticks

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This helps eliminate light, unsmoked "spots." They don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly to food and won't rust. Their simple, rounded construction makes them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. You just can't beat Wear-Ever for quality, service and dependability! For further information, mail the coupon today to The Aluminum Cooking Utensil Co., 402 Wear-Ever Building, New Kensington, Pa.

### TWO MODELS

No. 5407—Standard for lightweight products (distance between outside edges 15/16", height 27/32").

No. 5408—Standard for heavy-weight products (distance between outside edges 1 1/4", height 1 3/32").

Both these models can be supplied in any length your racks require.



### OTHER UTENSILS FOR FOOD PACKERS IN WEAR-EVER ALUMINUM

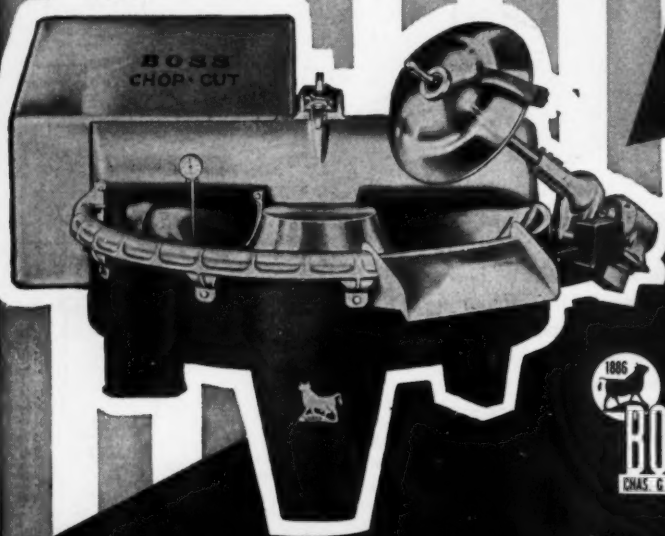


The Aluminum Cooking Utensil Co.  
402 Wear-Ever Building, New Kensington, Pa.  
Please send me catalog describing your Wear-Ever aluminum smoke

# Investigate CHOP-CUT

A DISTINCTIVE NEW SAUSAGE MEAT CUTTER

by **Boss**



With its gleaming new knife design, CHOP-CUT brings to the sausage kitchen a completely new cutting principle; the cool, chopping cut of a razor-edged cleaver, as distinguished from the draw-cut of a butcher knife.

The use of this new design, in cooperation with other exclusive features of the popular Boss Silent Cutter, elevates CHOP-CUT to a peak of operating efficiency never before achieved. Product is improved. Cutting cycle is shortened. Maintenance is reduced.

Get complete details of CHOP-CUT from your nearest BOSS representative, or write direct for Bulletin CC-49.

Uses fewer knives.



Lengthens operating time between knife sharpenings.



Increases capacity in relation to bowl size, power demand, and time cycle.



Eliminates shortening.



Produces a more homogeneous product with greater capacity for absorption.



Retains every advantageous feature of the popular Boss



## Very Special Delivery

Wholesale deliveries provide a continuous opportunity to re-sell retailers on yourself, your brand-name and your product. And sales-minded executives are making the most of this opportunity by delivering in beautiful Batavia Refrigerated Bodies. These distinguished bodies not only assure rigid control of quality, but in their rich beauty reflect success and progressiveness for a firm.

Yet, Batavia Refrigerated Bodies are not competitive tools reserved for a few large firms.

Executives recognize Batavia's beauty as an important sales tool.

Batavia preserves product quality until delivery is made.

Batavia makes the delivery body a part of modern merchandising.

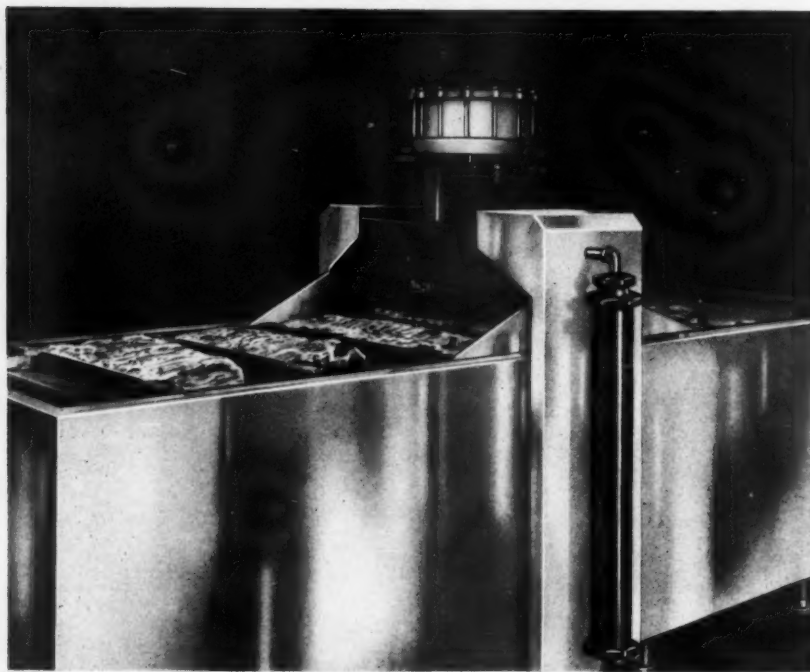
Their quality of materials and craftsmanship is such that Batavia beauty is maintained for years on end with practically no maintenance cost. That kind of quality is practical for even the smallest firm.

And for firms of every size there is now new operating economy in Batavia's self-contained Hydraulic Refrigeration System driven from the truck's own power take-off. Write us for complete information.



Write for your FREE copy of the informative booklet,

# Globe's Revolutionary New Bacon Curing Machine



## The INJECT-O-CURE

### HOW IT HELPS YOU

- I. **CURING PERIOD 24 TO 48 HOURS**
  - a. means no large product inventory held in cure, which
  - b. insures a liquid inventory at all times to meet fluctuating market conditions.
- II. **YIELDS INCREASED 4 TO 5%**—apply this to your present production at present market prices—you will realize the amazing returns in increased profits the Inject-O-Cure will bring.
- III. **LABOR SAVINGS UP TO 25%**—by actual test—only 2 operators are required to cure 200,000 pounds of bacon per 40 hour week.
- IV. **SPACE SAVING**—no longer necessary to tie up valuable space for inventory or equipment storage.
- V. **EQUIPMENT SAVING**—eliminate bacon curing boxes, salting tables, closing presses, and all other incidental equipment now used in your present method.

### HOW IT IMPROVES THE PRODUCT

- I. **CONTROLLED CURE POSSIBLE AT LAST.** The Inject-O-Cure, using a cure in liquid form, now makes it possible to formulate the cure to your own recipe—including the very important sugar content you select. Do not confuse the Inject-O-Cure method with sweet pickle cure. It is a controlled sugar cure process with never a variation.
- II. **UNIFORM CURE**—the 101 injecting needles perforate the entire area and create an overlapping pattern for a complete uniform spread of cure in the tissues to prevent rancidity in isolated uncured areas.
- III. **IMPROVED FLAVOR**—a controlled, uniform cure, NOW possible with the Inject-O-Cure, means uniform flavor control for greater consumer acceptance.

Bellies are placed on stainless steel conveyor which carries them to proper position below the injecting needles. An elevator automatically raises belly against the 101 stainless steel perforating needles to the full depth of the belly. At this point, the cure is injected through

## U. S. Clamps Lid on Livestock Slaughter

The Office of Price Stabilization on Friday clamped controls on livestock slaughtering in a move to prevent black markets and support beef controls.

Under the order all slaughterers except farmers are required to register with the OPS by March 15. Beginning April 1 each slaughterer will be given a quota of the number of animals he can use, based on his 1950 operations.

From now until April 1 none may slaughter cattle, calves, sheep, or lambs or hogs unless he was engaged in the business of slaughtering that species between January 1, 1950 and the date of the order, February 9.

Although not confirmed at press time, it was reported that Irving Rice will administer the slaughter control order. Rice was with the OPA's meat rationing division during World War II and later was with the sugar division.

## ESA Classifies Slaughterers

Distribution Order 1 of ESA License and Quota Order divides slaughterers into the following classes: Class 1, federally inspected; Class 1A, those killing in Class 1 plants; Class 2, non-federally inspected plants; Class 2A, those killing in Class 2 plants; Class 3, farm slaughterers who killed up to 6,000 lbs. in 1950.

## Unions Demonstrate Against Wage Freeze

Work stoppages by CIO employees in plants of the major packers continued sporadically this week in protest of the government wage freeze. It was apparent, however, that the stoppages did not represent a concerted union action. They occurred in only six or eight of the 70 or so cities in which major packers are located, and only a few workers from a plant were involved.

In Chicago several thousand representatives of the United Packinghouse Workers union (CIO) at Swift



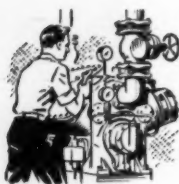




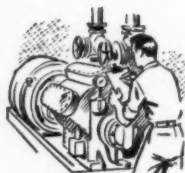


# Vilter Compressors are built **TWICE**

**Complete Inspection After Run-In  
Assures the Perfection You Expect From Vilter**



Compressors are carefully assembled ready to run.



Then they are run-in and observed under load.



Next they are completely torn down and re-inspected.

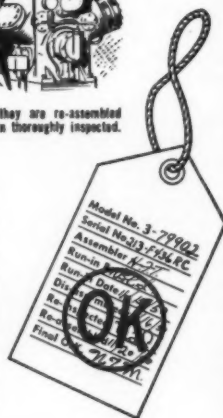


Finally they are re-assembled and again thoroughly inspected.

Even though every Vilter compressor is built completely in the Vilter plant—from pouring the castings right on through—a complete re-inspection after run-in makes certain that everything is as it should be. Even though craftsmen whose lives have been spent at Vilter and take an old-fashioned pride in their work have built the compressors, Vilter still takes no chances with units that bear the Vilter name.

Because care is taken in the Vilter plant that may seem almost needless, Vilter compressors are still running—efficiently—long after others have outlived their usefulness. Vilter representatives help achieve those records by retaining an interest in each installation, and helping owners keep their machines in peak condition with minimum down-time and minimum expense.

You can have the advantages—and the economies—of Vilter refrigeration in practically any cooling application. Why not get in touch with your Vilter representative.







# ANNOUNCING!

## NEW DODGE "Job-Rated" TRUCKS



### The trucks that do the most for you!

**NEW Greater Power!** Eight engines—with horsepower increases as high as 20%. You'll enjoy the right power for your job! With all their extra value, Dodge "Job-Rated" Trucks are priced with the lowest!



**NEW Easier Handling!**

Now, even sharper turning! More comfortable steering angle and easier-operating new worm-and-roller steering gears! You also get such proved features as cross-steering, wide front tread, short wheelbase.



**NEW Interiors!**

Striking new, massive appearance—inside and out! Lower hood line for better visibility. Attractive two-tone cab interiors. New clear-vision instrument panel. New seat comfort.

**NEW Extra Quiet Brakes!**

Another Dodge "first"! Molded, tapered Cyclebond brake lining. Practically eliminates squeal and grab. Extra-smooth, positive action. Extra-long life. Standard on trucks 1½-ton and up, except air brake models.



























**Milprint** REVELATION  keeps your

bacon sales  out front...assures

product visibility  saves as much

as 60% on scarce cellophane...



A Revelation bacon package looks so much like an all-transparent package, you have to take it apart to see the difference.

Note the big full-visibility window ... the fast-wrapping greaseproof sidewalls.

GREASEPROOF  
CELOPHANE  
GREASEPROOF

You can give your client better value by using Milprint Revelation wrappers. Revelation's big, top-side window assures complete product visibility—just like an ALL-CELOPHANE package. Yet, Revelation requires 60% LESS CELOPHANE. And, greaseproof sidewalls offer extra printing surfaces for better customer brand identification, recipes, etc. For full information, call your Milprint man today!

#### SEE MILPRINT FOR MILITARY PACKAGING

Milprint's tremendous production facilities and versatile operations are being widely used by many branches of the service for Military Packaging. The strategic location of 14 plants and the national "know







**T**his year marks the third anniversary of the development of Tenox. We are proud to say that Tenox is now being used by a major portion of the lard industry.

We believe that the Tenox type antioxidants will, in the course of time, be used in all lard. When this is done, limited stability will no longer be a factor in lard's acceptance and use.

We therefore recommend that you consider stabilizing 100% of your lard with Tenox so that your customers, no matter what use they may make of your product, will never find its stability unsatisfactory.

For sample quantities and information about these most effective antioxidants, their carry through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, division of Eastman Kodak Company, Kingsport, Tennessee.

*Insure with TENOX. it's a good policy*

# Tenox

**Eastman  
Antioxidants  
for Lard**

**SALES REPRESENTATIVES:** New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave. **West Coast: Wilson & Geo. Meyer & Co.,** San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—1020 Fourth Ave., So. **DISTRIBUTED IN CANADA BY:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec





































ND

WARE  
CUPS